## **September is National Food Safety Education Month**

by Dorothy Suter Bureau of Consumer Health

September is National Food Safety Education Month. Sometimes what you don't know can hurt you. Food safety is not just something that restaurant establishments need to be aware of; foodborne illness can just as easily be looming in your own kitchen. The

more you can learn about food safety, the more protected you can keep yourself and your family from food borne illness.

During the observance of National Food Safety Education Month, it is important to remember to take

advantage of educational opportunities provided by your local health department as well as surrounding agencies.

The Kansas Department of Health and Environment (KDHE) offers free information and educational materials on its Web site: <a href="www.kdhe.ks.us/fofs/">www.kdhe.ks.us/fofs/</a>. The KDHE Web site provides information on all aspects of food safety ranging from hand washing to proper heating and cooling of foods. The Web site also offers a focus on food safety quiz and a video demonstration on proper hand washing. An additional food safety information link can be found at <a href="www.fightBAC.org">www.fightBAC.org</a>.

The <u>fightBAC.org</u> Web site is the product of a combined effort of the members of The Partnership for Food Safety Education, consisting of the U.S Dept. of Agriculture, Food Safety and Inspection Service, the Food and Drug Administration Center for Food Safety and Applied Nutrition, the Environmental Protection Agency, and the Centers for Disease Control and Prevention. Visitors to the site will find a wealth of information on foodborne illness and foodborne illness prevention as well as important

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contact information for any additional questions or concerns concerning food safety.

National Food Safety Education Month is observed in September, but educational opportunities at KDHE and the fightBAC Web site are offered all year round. Food borne illness continues to be a serious threat to public health, and can only be stopped if food handlers know what they are up against and how to combat it.